

IN THE CLAIMS:

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Claim 1 (currently amended): A meat flavoured foodstuff comprising an effective flavour-imparting or flavour-reinforcing amount of (a) at least one compound with a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an $-S-CH_3$ group, an $-CO-CH_3$ group or a 2-methyl-3-furyl-thio moiety and an effective amount of (b) at least one compound having the structure



in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkyl group, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio group or a $-S-CH_2-U$ group as defined above.

Claim 2 (currently amended): A meat flavoured foodstuff according to claim 1, in which wherein lower thioacyl- and lower acyl group means that these groups comprise from 2 to 6, preferably 2 or 3 carbon atoms.

Claim 3 (currently amended): A meat flavoured foodstuff according to claim 1 or 2, in which wherein U represents a lower thioacyl group and T represents a lower acyl group.

Claim 4 (currently amended): A meat flavoured foodstuff according to a preceding claim 1 or 2, wherein in which lower thioacyl group means thioacetoxy and lower acyl group independently means acetyl.

Claim 5 (original): A process for imparting a savoury flavour to a foodstuff comprising incorporating in said foodstuff an effective amount of at least one compound with

a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl- moiety and an effective amount of at least one compound having the structure

U-CH₂-S-T

in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkyl group, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a 2-methyl-3-furyl-thio group or a -S-CH₂-U group as defined above.

Claim 6 (currently amended): A process to claim 5, in which lower thioacyl-, lower alkyl- and lower acyl group means that these groups comprise from 2 to 6, ~~preferably 2 or 3~~ carbon atoms.

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Claim 7 (original): A process according to claim 5 or 6 in which U represents a lower thioacyl group or a lower acyloxy group and T represents a lower acyl group.

Claim 8 (original): A flavouring composition for foodstuffs comprising at least one compound comprising a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a 2-methyl-3-furyl-thio moiety and at least one compound having the structure

U-CH₂-S-T

in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a hydroxyl group or a 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a lower acyl group.

Claim 9 (currently amended): A composition according to claim 8, in which lower thioacyl-, lower alkyl- and lower acyl group means that these groups comprise from 2 to 6, preferably 2 or 3 carbon atoms.

Claim 10 (currently amended): The use of both an effective A foodstuff having a meat flavor, said flavor having been imparted by incorporating therein

an amount of at least one compound with a (hydrogenated) 2-methyl-3-furyl-thio moiety and a hydrogen atom, an -S-CH₃ group, an -CO-CH₃ group or a (hydrogenated) 2-methyl-3-furyl-thio group and, an effective amount of at least one compound having the structure



in which C, H and S have the conventional meanings of carbon, hydrogen and sulphur atoms respectively, U represents a thiol group, a lower thioacyl group, a lower thioalkyl group, a hydroxyl group or a (hydrogenated) 2-methyl-3-furyldithio group and T represents a hydrogen atom, a lower acyl group or a (hydrogenated) 2-methyl-3-furyl-thio group or a -S-CH₂-U group as defined above, sufficient to impart said meat flavor.

Claim 11 (currently amended): A process for preparing a pure compound with at least one free thiol group as defined in claim 1 by hydrolysing hydrolyzing the corresponding thioacyl compound in the presence of an enzyme or a cation exchange resin.

Claim 12 (original): A process according to claim 11, in which the enzyme is a lipase.

Claim 13 (new): A meat flavored foodstuff according to claim 2, wherein said lower thioacyl- and lower acyl group comprise 2 or 3 carbon atoms.

Claim 14 (new): A meat flavored foodstuff according to claim 3, wherein lower thioacyl group means thioacetoxy and lower acyl group independently means acetyl.

Claim 15 (new): A meat flavored foodstuff according to claim 1, wherein flavor-imparting or flavor-reinforcing amount is from 0.01 to 1000 ppb on a weight basis.

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Claim 16 (new): A meat flavored foodstuff according to claim 1, wherein U represents a 2-methyl-3-furyldithio group.

Claim 17 (new): A meat flavored foodstuff according to claim 1, wherein T represents a 2-methyl-3-furyl thio group.
